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Cheesecake

featuring Beatrice Best Cream Cheese

Formulation	% by Weight
Beatrice Best Cream Cheese (tempered)	61.00
Sour Cream	8.90
Lemon	1.10
Vanilla	.90
White Granulated Sugar	13.30
All Purpose Flour	2.00
Xanthan Gum	.10
Liquid Whole Egg	12.70
Total	100.00

Procedure

- Place **Beatrice Best Cream Cheese**, sour cream, vanilla and lemon in a Hobart type mixer and blend on medium-low for 1 minute. Scrape edges.
- In a separate container dry blend sugar, flour and xanthan gum. Add dry blend to mixer and blend on medium-low for 2 minutes. Scrape edges.
- Add liquid whole egg to the mixer and blend on low for 1 minute or until smooth. Do not over mix.
- Place a pan of water in the oven to prevent surface from cracking
- For small cakes pour batter into graham pie crust and bake at 350°F for 40 minutes or until centre is almost set.
- For larger cakes pour batter into spring form pan and bake at 300°F for 30 minutes and then at 275°F for 60-120 minutes, depending on size.
- Refrigerate over night.

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